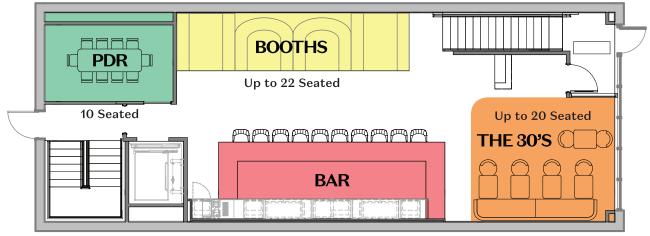
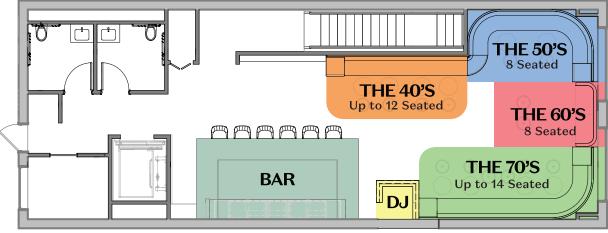


Nestled in the heart of Chicago's West Loop neigborhood, HIDE+SEEK brings comfortable elegance and playful design to Randolph Row.

Our creative American shared plates menu incorporates touches from Spain, France, and Italy. The beverage program follows suit, and features fresh takes on classic cocktails and hand selected wines.



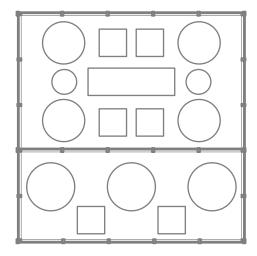
**1ST FLOOR** 



2ND FLOOR

Dine on Randolph Street with the vibrant west loop as your backdrop.

# Garden Patio (May - October) 40 Reception | 40 Seated



Sidewalk Cafe Patio (March - Otober) 16 Reception | 16 Seated

events@hideandseekchicago.com • 312.680.8217 • @hideandseekchicago • 838 W. Randolph St., Chicago, IL





# Hors-d'Oeuvres Menu

PASSED OR DISPLAYED • PRICED PER PIECE • MINIMUM: 24 PIECES

—— Cold Bites ——

Pear and Kale Salad 5 v, GF

pear maple vinaigrette, parmigiano, pecans

Caesar Salad 5

romaine, shaved cauliflower, calabrian chili crouton

Burrata Crostini 6 v

wine poached pears, cranberry chutney, baguette

Prosciutto Crostini 6

apple, fontina cheese, honey

— Hot Bites —

Tomato Bisque Shooter 6 v

grilled cheese bite

French Onion Bread 4 v

milk bread, caramelized onion, gruyere, herb butter

Vegetable Empanada 4 v

sofrito, bell peppers, fontina

**Grilled Oyster 4** 

urfa chili butter, parmesan, breadcrumbs

Croqueta 7

short rib, jamon, fontina, tomato, pepper jam

Braised Short Rib 8 GF

pickled watermelon, potato cup

French Fries 4 GF

beef tallow, house aioli

----Housemade Pasta-----

Ravioli 6 v

lemon ricotta, baby squash, bubu arare

Lumache 5

sausage, rapini, vodka sauce, leek cream, herb ricotta

Parisian Gnocchi 6

lobster, butter, tomato, breadcrumbs

—— Skewers —

Chicken 7 GF

cherry glaze, bell peppers, red onion

Steak 8 GF

peppadew pepper, salmoriglio and red onion

Shrimp Scampi 9 GF

white wine, garlic

**Brussels Sprouts 5** v

shawarma spiced lentils, herbed labneh

Bacon Wrapped Asparagus 5 GF

asparagus spears, maple-glazed bacon

----Sliders----

Cheeseburger 8

american cheese, pickle, crispy onion strings, house sauce

Calabrian Hot Chicken 9

calabrian chili aioli, pickle

Descript Descript

Dessert Duo 7

1)essert

tiramisu bites & mini dark chocolate sea salt cookies

# Family Style

Family style dining, is a relaxed way for large parties to enjoy a coursed meal. Rather than individual dishes, diners serve themselves from shared plates, just like how you might at home.

You select the dishes, and our culinary team determines the appropriate quantities per dish based on your party size.



priced per guest - 12 person minimum - seated dinner parties

Garden (select two for the table to share)

Pear and Kale Salad v, GF Caesar Salad

Crispy Artichokes v

Cauliflower v

French Onion Bread v

Brussels Sprouts v

Burrata v

Housemade Pasta

(select one for the table to share)

Ravioli v

Lumache

Land & Sea (select one for the table to share)

Moules Frites

Sticky Ribs GF

Braised Short Rib GF

**Grilled Oysters** 

Croquetas

**Spanish Octopus** 

PER GUEST DINNER FAMILY STYLE MENU

priced per guest - 12 person minimum - seated dinner parties

Garden

(select two for the table to share)

Pear and Kale Salad v, GF Caesar Salad

Crispy Artichokes v

Cauliflower v

French Onion Bread v

Brussels Sprouts v

Burrata v

Housemade Pasta

Ravioli v

Lumache

Parisian Gnocchi

Grand Plates

(select one for the table to share)

Branzino GF

Steak Frites

Colorado Lamb Chops GF

Cauliflower v

Land & Sea

(select one for the table to share)

Sticky Ribs GF

**Moules Frites** 

Braised Short Rib GF

**Grilled Oysters** 

Croquetas

**Spanish Octopus** 

(select one for the table to share)

Tiramisu v | Dark Chocolate Sea Salt Cookies v | Panna Cotta v

# Open Bar Beverage Packages

priced per guest / hour - 15 guest minimum - standing cocktail reception (not seated) drinks may be billed on consumption, with the option to set a max price per drink.

PER GUEST / HOUR

Includes: classic cocktails made with the spirits listed below. Excludes: signature and reserve cocktails.

**SPIRITS** 

SKEPTIC Vodka

TITO'S Vodka

SKEPTIC Gin

PLANTERAY Rum

ARETTE Blanco

LOS VECINOS Mezcal

ZACKARIAH HARRIS Bourbon

SAZERAC Rye Whiskey

GLENMORANGIE 12 YR Single Malt Whisky

BEER

**COORS BANQUET** ESTRELLA DAMM LAGER **CORONA** 

WINE

**PROSECCO** 

MIRABELLO

ROSÉ

**PEYRASSOL** 

WHITE

DOURTHE Sauvignon Blanc

ANTXIOLA Txakolina

**RFD** 

BODEGAS HERMANOS PECIÑA Tempranillo NOAH RIVER Cabernet

-\$40 Premium -

PER GUEST / HOUR

Includes: two signature cocktails plus classic cocktails made with the spirits listed below. Excludes: raspberry beret and reserve cocktails.

**SPIRITS** 

GREY GOOSE Vodka

TITO'S Vodka

HENDRICKS Gin

SKEPTIC Gin

PLANTERAY Rum

**ARETTE Blanco** 

ARETTE Reposado

LOS VECINOS Mezcal

MAKERS MARK Bourbon

HIGH WEST Bourbon

SAZERAC Rye Whiskey

**OLD FORESTER Bourbon** 

JOHNNIE WALKER BLACK Scotch

GLENMORANGIE 12 YR Single Malt Whisky

WINE

**PROSECCO** 

MIRABELLO

ROSÉ

**PEYRASSOL** 

WHITE

DOURTHE Sauvignon Blanc NICOLAS CARLIN Sancerre 'Manoline'

**FOXGLOVE Chardonnay** 

RED

BODEGAS HERMANOS PECIÑA Tempranillo

J. CHRISTOPHER Pinot Noir

NOAH RIVER Cabernet

AUSTIN HOPE Cabernet

# BEER

**COORS BANQUET** ESTRELLA DAMM LAGER **CORONA BELT IPA** 

Both packages include: free-spirited cocktails, Coca-Cola, Diet Coke, Sprite, pineapple, cranberry, and orange juice, plus club soda, tonic, ginger ale, and ginger beer.

Excludes: bottled water, Red Bull and espresso drinks

# $\mathsf{HIDE} + \mathsf{SEEK}$

# Brunch Family Style Menu



Findless Mimosas (Entire group participation required) \*1.5 Hour Time Limit

Salads

(select one for the table to share)

#### **House Cobb**

cucumber, tomato, pickled onion, avocado, goat cheese crouton, bacon, poached egg, lemon dijon vinaigrette

## Pear and Kale (v, gf)

pear maple vinaigrette, parmigiano, cranberries, pecan

#### Caesar

romaine, shaved cauliflower, crispy prosciutto, bagna cauda croutons

(select one for the table to share)

## Lemon Ricotta Pancakes (v)

honey whipped ricotta, blueberry compote, maple syrup

# Champagne French Toast (v)

white chocolate glaze, raspberry, maple syrup

Savory (select one for the table to share)

# Calabrian Hot Chicken

calabrian chili aioli, pickle

# Cheeseburger Deluxe (medium)

american cheese, lettuce, tomato, pickles, house sauce

# Short Rib Hash

sunny side up egg, piquillo pepper, red wine jus, rosemary mornay

# Spanish Tortilla (v)

eggs, potatoes, piquillo aioli, house salad

(select one for the table to share)

sausage | glazed bacon | french Fries



FLORAL & DECOR

CUSTOM CAKES





#### **CANCELLATIONS**

Full floor and venue buyouts require a minimum 30 days advanced notice. All other parties require a minimum of 7 days notice. In the unfortunate event of a cancellation, your deposit may be used for a future reservation within 30-days of the original event date. Availability not guaranteed.

#### **DEPOSIT POLICY**

We require a 50% non-refundable deposit at the time of booking, which will be applied to your final bill. The remaining balance is due the day of the event. Reservations are not held or guaranteed without a deposit.

# TAX, GRATUITY, AND OTHER FEES

Client is subject to all applicable State, County and City and other relevant local taxes. A 22% service charge and 3% Administrative Fee will be added to the final bill. The service charge includes gratuity.

#### **PAYMENT**

The remaining balance is due prior to the start of your event. All fees and additional charges must be paid with physical card at the conclusion of your event. We do not accept cash payments.

#### FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is the dollar amount you're required to spend not including taxes, fees, and service charge. Should your final food and beverage charges be less than the agreed minimum the difference will be added to your final bill.

### **GUEST COUNT**

All contracted groups are required to provide a guaranteed number of attendees at the time of booking. You will be charged for the guest count even in the event of a decrease in party size. An increase in party size must have prior approval and will incur additional charges.

### **DIETARY RESTRICTIONS**

Most allergies and dietary restrictions can be accommodated with advance notice.

Any supplemental dishes will be charged accordingly.

# **MENU SELECTIONS**

Menu selections must be approved at least two weeks prior to the event.

# Thank you

West Loop 838 W Randolph St Chicago, Illinois 60607 312.680.8217

www.hideandseekchicago.com events@hideandseekchicago.com @hideandseekchicago